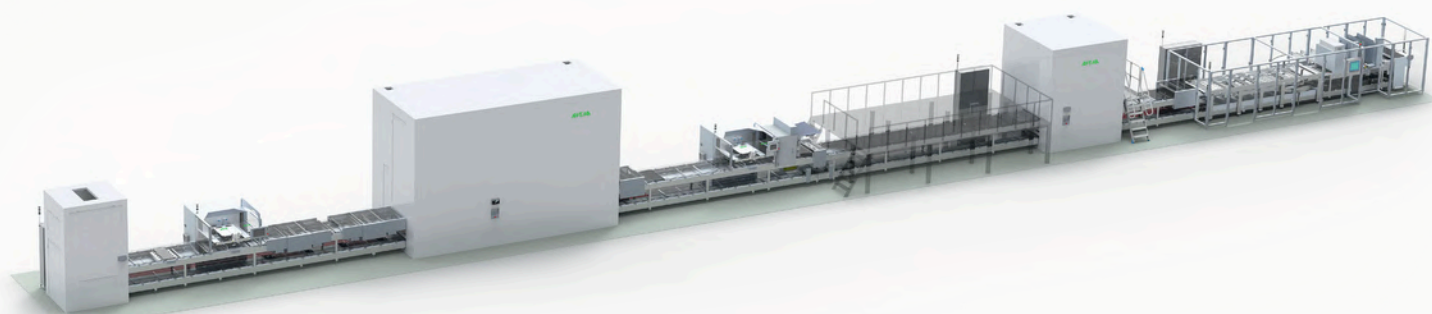


AWEMA®

**Leading Swiss Technology
for Chocolate Production**





**Swiss Quality since 1965 –
Machinery built to last for decades**

Thanks to our trouble-free machinery made in Switzerland, your production keeps running and you can avoid costly downtimes.



Renowned One-Shot-Technology

AWEMA is the inventor of the computer-controlled One-Shot-Technology. In the One-Shot process, the filling and the shell mass are poured simultaneously into a mould.



**Automate your Chocolate Production
with AWEMA Machinery and grow**

AWEMA empowers chocolate brands to grow by providing automated and easy-to-use chocolate machinery. Designed for large mould formats and high-speed output, our systems maximize productivity. Even with limited space, our compact, customized solutions deliver big results.



**As easy to operate
as a smartphone**

Our easy-to-use system gives you great flexibility in the production of your chocolate specialities. All recipes are stored centrally here and you may change your production even at short notice.

Chocolate Specialties

Just the way you like it

No matter what chocolate shapes you want, talk to AWEMA. Based on your product ideas, shapes and ingredients, we can deliver the optimum solution. That's why over 1,000 customers worldwide produce their chocolates using our machinery.



Chocolate Pralines of all kinds

Flat, round, double-sided, solid, filled, decorated or special shapes for chocolate aficionados, all around the world.



Chocolate Bars

Create delicious chocolate bars just the way you like it. Keep it classic, or add your flavours and ingredients, for example, nuts, almonds or dried fruits.



Choc-Biscuits

Craft truly unique choc-biscuit combinations that stand out. The chocolate tablet on the biscuit can be One-Shot-filled or solid.



Hollow Figures

Manufacture Hollow figures such as Easter bunnies, as well as balls, liqueur bottles, and half shells of the highest premium quality.

Machinery Overview

AWEMA chocolate machinery allows you to produce almost any type of chocolate fully automated. Thanks to our proven, modular concept, we are able to combine different components just as you need them. All machines are very user-friendly and enable quick product changeovers.



From small to big scale



Future-proof



Easy to clean

Universal Depositing Machines (UDMs)

Available as standalone or part of a Customized or Standard Line.



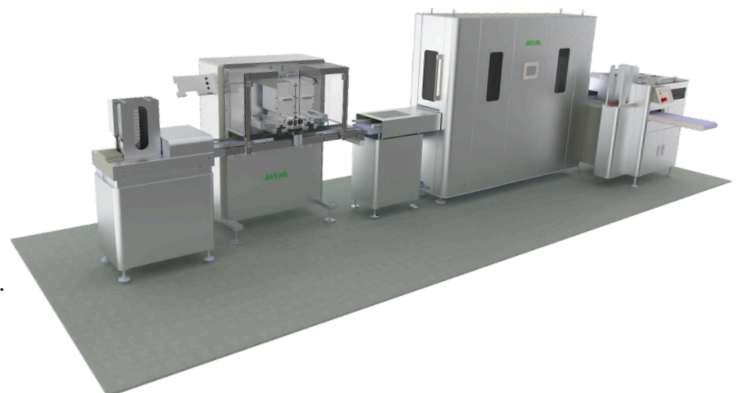
Customized Lines

Comprehensive, individual chocolate production Line with mould handling, depositing, vibrating, cooling and demoulding. Additional features may include Nut depositing (Pick-and-Place), decorating with ARTIST or spinning with HFR-186.



Standard Lines

Line with the classic steps of chocolate production. From mould handling to depositing, vibrating, cooling and demoulding.



Spinning Machines for Hollow Figures

Additional Line Components

Universal Depositing Machines

Six models from 50 up to 2000 kg/h

Our Universal Depositing Machines with One-Shot-Technology enable you to produce a wide range of products with very precise dosing. Whether it's Solid, One-Shot filled, Long One-Shot, Double Layer, or Power One-Shot, the depositing is always fast, precise and safe.



UDM-050

Max. capacity up to 50 kg/h
 Number of pistons 2 x 4 fixed
 Mould dimensions 175 x 275mm



Micro-100

up to 100 kg/h
 2 x 9 fixed
 up to 380mm



UDM-101

up to 150 kg/h
 2 x 12 fixed
 up to 450mm

We all look even better as part of a Customized Line!



UDM-111/4

Max. capacity up to 800 kg/h
 Number of pistons Variable, e.g. 2 x 36
 Mould dimensions up to 450mm



UDM-222

up to 1600 kg/h
 Variable, e.g. 2 x 48
 up to 450mm



UDM-333/4

up to 2000 kg/h
 Variable, e.g. 2 x 110
 up to 1000mm

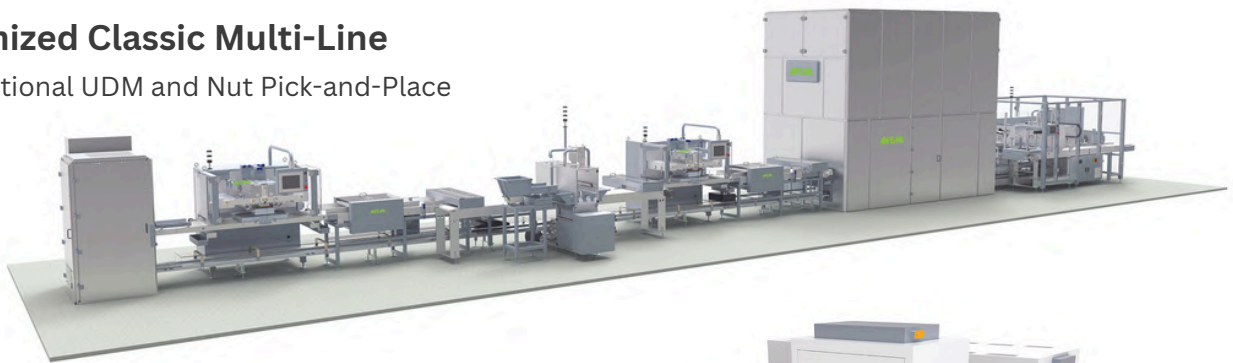
Customized Lines

Built to fit your available floor space

Depending on your specific requirements, such as floor size, general climate conditions, product range and investment volume, AWEMA develops an individual solution for your needs.

Customized Classic Multi-Line

With additional UDM and Nut Pick-and-Place

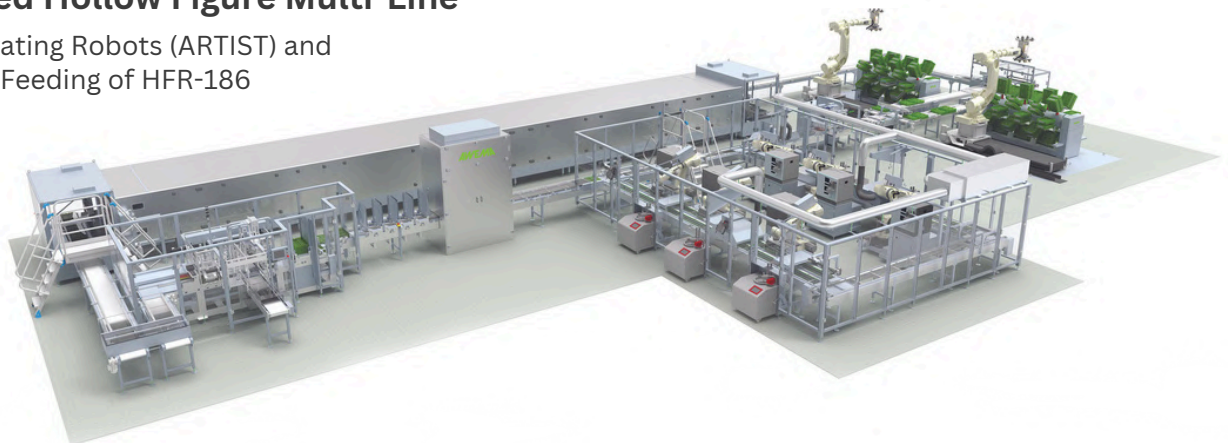


Customized Compact Multi-Line



Customized Hollow Figure Multi-Line

With 4 Decorating Robots (ARTIST) and robot-based Feeding of HFR-186



Customized Choc-Biscuit Line

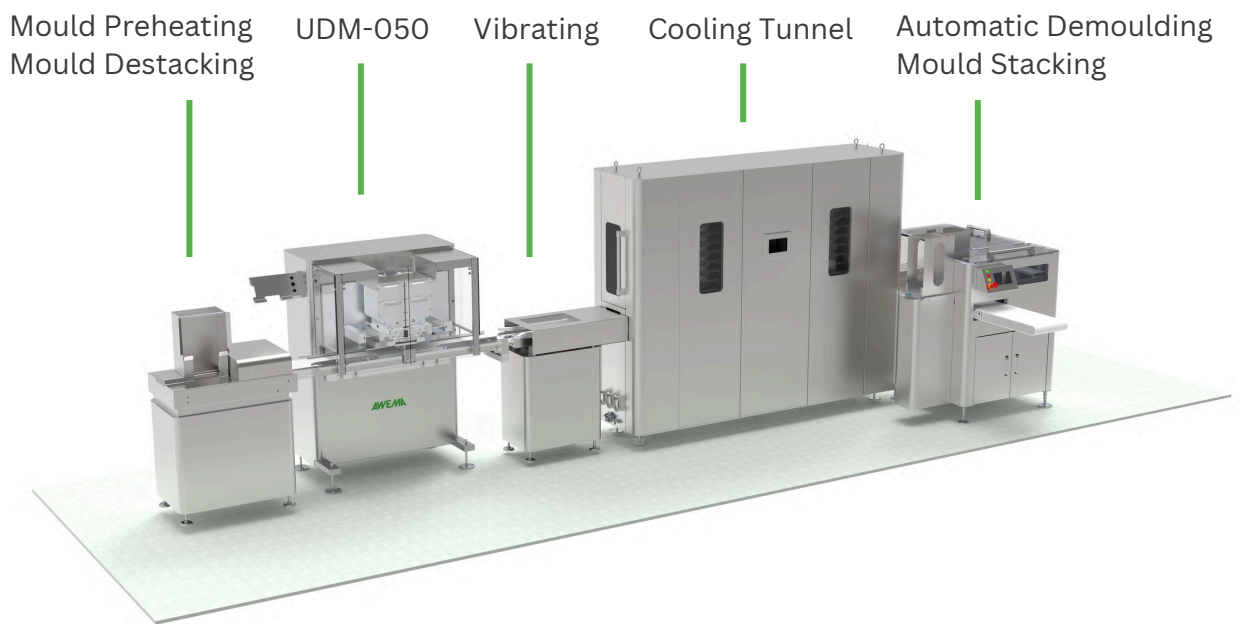
With biscuit feeder, biscuit press and two UDM's, cooling and demoulding



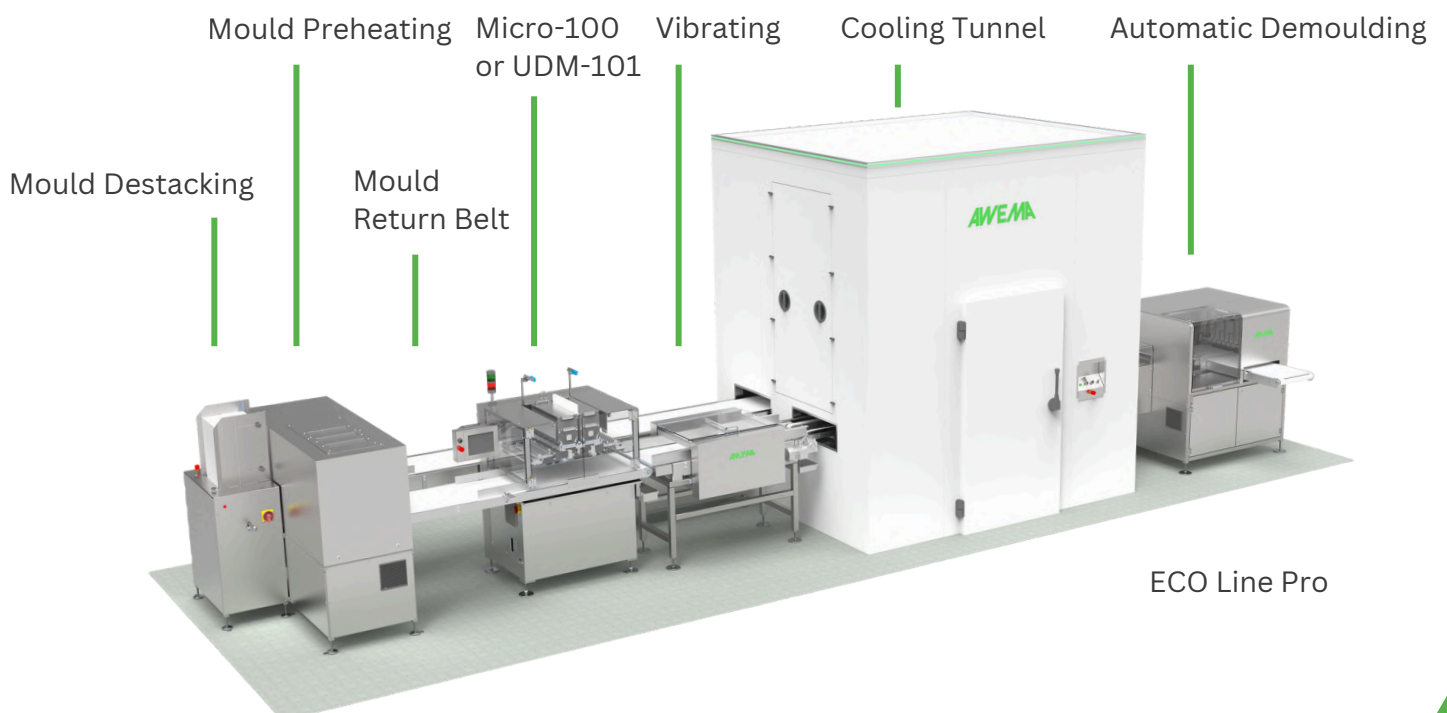
Standard Lines

AWEMA offers two types of Standard Lines. The Smart Line is perfect for the transition from manual to automated production with quantities up to 50 kg/h, while the Eco Line enables quantities up to 200 kg/h.

Smart Line – Capacity up to 50 kg/h



Eco Line – Capacity up to 200 kg/h Available in three different configurations



Spinning Machines for Hollow Figures

AWEMA has been the market leader with its HFR spinner technology for over 35 years. The technology is used for the manufacture of excellent quality hollow figures, balls, liqueur bottles, half shells, etc. AWEMA spinning machines are available as standalone and as part of entire lines.



Small scale production:
Piccolo-185



Big scale production:
HFR-186 Spinning machine

Robot-based feeding *Automate and save costs!*

Tired of loading and unloading the chocolate moulds manually? The newly developed robot-based automatic feeding system for spinners offers maximum efficiency.



Additional Line components

ARTIST, the Decorating Robot

In moulds or on finished products, ARTIST decorates efficiently and professionally with a finish that looks handmade. ARTIST can handle up to 24 painting and/or decorating articles in a single operation.

The system can be easily integrated into an existing production line without problems.



Nut Depositor (ND-156)

Pick-and-place-Method

The Nut Depositor (ND-156) is designed to place calibrated and peeled nuts into the mould cavities. The machine can be integrated into most intermittent running plants.



Weighing machinery

We provide over 55 years of experience in fully automated weighing equipment. We can supply weighing machines and filling systems for nearly all bulk or powder goods, cereals, frozen vegetables, grated cheese, screws and much more.



And more ...

Customer Service and Training

AWEMA machinery is made to last and easy to operate. And for all other issues our after-sales support will help you – regardless of whether you have a technical question, need a spare part or want to run a new product on your AWEMA machine.

Maintenance, Repair and Refit

Our machines last a long time; however, even the best product needs maintenance from time to time. We offer the full range of maintenance, repairs and refit. Professional, quick and with passion. Swiss promise.

Training and Workshops

Operating our equipment is simple, but with our training or expert groups you operate your AWEMA machines even more efficiently and you explore new possibilities. We also offer regular or customer-specific One-Shot workshops, either in our lab or at your location.



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AWEMA®



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Watch the different steps
of chocolate production

